

MILL'FEUILLE

Food & Beverages



MILL'FEUILLE




means 1'000 sheets
stands for a great diversity:

a restaurant, a bar, a café, a meeting point.

we offer a large choice of newspapers,
make breakfast daily,
we serve appetisers, tapas, 5-course dinners,
we have homemade sodas & cakes,
cultivate coffee culture,
we are suitable for couples, lonely souls,
privates or business groups.



Food Menu

 dairy-free  gluten-free  vegan () per order

dishes with signs are cooked with these kind of ingredients

Our staff will inform you for further information about food intolerances

We are using swiss meat & fish if possible regional

Shrimps from Denmark.

All prices in CHF including 7.7% VAT



Breakfast

from 9 until 11.30 am (Weekend till 6pm)

Pastries	1.90 – 4.00
as long as available - croissant, brioche, pain au chocolat, ...	
Basic bread - à discrétion self-service (per person)	7.80
with butter & homemade jam & homemade hazelnut chocolate spread	
„Birchermüesli“	7.60
oat flakes, organic curd, fresh fruits & roasted hazelnuts	
Curd	7.60
with homemade granola, rhubarb & pomegranate compote	
Portion of cheese 🌿	7.50
variation from the lucerne market	
Portion of ham 🌿 🌿	7.60
with fresh horseradish	
Graved salmon bagel	9.00
scottish graved salmon with horse radish foam	
Waffle	8.90
freshly made with Felchlin chocolate sauce or rhubarb & pomegranate compote	
Small pair of weisswurst (Bavarian sausage)	9.00
with sweet mustard & pretzel roll	



Leberkäse pretzel roll	7.60
meatloaf sandwich with herb mustard	
Sweet fruity hummus 🌱 🌱 🌱	8.00
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits, amaranth- & quinoapops	
Egg MILL'FEUILLE 🌱	9.00
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce	
Egg in a glass 🌱 🌱	6.80
two slow soft boiled eggs with chives & a piece of bread	
Oven-egg	8.70
in tomato sauce & bacon with bread 🌱 🌱	
in tomato sauce & grilled vegetables with bread 🌱 🌱	
in ham & cream with parmesan cheese and bread 🌱	
Oven-falafel 🌱 🌱 🌱	9.00
quinoa falafel in tomato sauce & grilled vegetables	

Mill'Feuille Breakfast	29.00
a self-service of bread à discrétion with butter & homemade jam + three breakfast meals of your choice	
(if shared, „basic at 7.80“ will be charged for each additional person)	

Aperitifs & Snacks

from
11.30

In a glass with bread

gruyère cheese 🍷	8.00
marinated olives 🍷 🍷 🍷	7.50
salametti 🍷 🍷	8.00
pickled radishes 🍷 🍷 🍷	7.00
sheperds cheese in herb oil 🍷	7.50
all 5 glasses	34.00

Mini-smörrebröd, all 6 pieces 19.80

Zacuscă with sheperds cheese (🍷 🍷)
Egg salad with shrimps
Tomato pesto with roasted almond 🍷 🍷
Green pea guacamole with salmon 🍷 (🍷)
Pulled chicken with lime mayonnaise 🍷
Wasabi cream cheese with radish

Smörrebröd




Egg salad with shrimps	9.90
Zacuscă with sheperds cheese (🍷 🍷)	9.90





Menü Mill` Feuille

from
18.00


Wild garlic „Baumkuchen“ with scamorza
spring salad, nut pesto
& dried tomatoes

Yellow pepper & rhubarb soup   
with hummus cracker

Blueberry sorbet with prosecco  

Duo form lamb from „Ennetbürgen“
bone-matured loin cut & ragout
with rhubarb crust, jus, wild garlic gnocchi
& seasonal vegetables
or

Spring basket
brik pastry basket with goat cheese cream,
seasonal vegetables, slow soft boiled egg,
wild garlic gnocchi & yellow dandelion salad

White chocolate mousse 
with fresh green peas & chocolate crumble

5-course menu 79.00 // vegetarian 65.00



Starters



Roasted carrot & ginger dip 🍴 🌿 (🌱)		11.90
with white beans & pita bread		
Egg MILL'FEUILLE (🌱)		9.00
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce		
Wild garlic „Baumkuchen“ with Scamorza		15.50
spring salad, nut pesto & dried tomatoes		
Tatar of raw free range young beef 🍴 (🌱)	80 g	23.00
slightly spicy with onion relish & egg yolk mousse		
House salad 🍴 🌱 🌿		11.00
seasonal leaf salad with sweet sour carrots, caramelised seeds & balsamic dressing		
Chicken-roulade 🍴		17.50
filled with pistachio, lemon grass, ginger, sesame served with shiitake jam & glass noodle salad		
Yellow bell pepper & rhubarb soup 🍴 🌱 🌿		12.50
with hummus cracker		
Soup of the day 🌱		9.80
changing daily		

Mains

from
11.30

Tatar of raw free range young beef   160 g 34.00
slightly spicy with onion relish & egg yolk mousse

Burger 29.00
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket served with homemade fries or salad

from
6pm

Duo of lamb from „Ennetbürgen“ 48.00
bone-matured loin cut & ragout
with rhubarb crust, jus, wild garlic gnocchi & seasonal vegetables

Homemade flaky pastry pie 31.00
with shperes, veal & porc, herbs, mushrooms
with homemade fries & seasonal vegetables

Pulled Mill'Feuille 31.00
lasagne with pulled beef, tomato sauce, rocket salad & burrata



Spring basket 31.00
brik pastry basket with goat cheese cream, seasonal vegetables,
slow soft boiled egg, wild garlic gnocchi & yellow dandelion salad

Oyster mushrooms Pakora    29.00
with pea & parsley root mash, seasonal vegetables
& rhubarb chutney

„Maultaschen“ on prosecco sauce 30.00
filled with ricotta cheese, apple, cress,
rocket salad & Ticino chestnut honey
with Valle Maggia pepper & seasonal vegetables

„Knusperli“ (Ø) 29.00
slices of trout in panko breadcrumbs, sour cream;
served with homemade fries or salad

Cheese platter from the market, lucerne 18.50
with homemade fig mustard & fruit cake



Desserts

from
11.30

Matcha & Coconut cheesecake 🌿 🍵 🌱 13.50
with mango sauce & pomegranate seeds

Mill'Feuille 9.90
homemade layered puff pastry filled with cream
rhubarb & pomegranate compote 10.90

White chocolate mousse 🌿 13.00
with fresh green peas & chocolate crumble

Apple strudel (🍏 🍏) 11.90
with vanilla sauce or vanilla ice cream

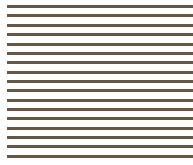
until
6.00

Waffle 8.90
freshly made with Felchlin chocolate sauce or
rhubarb & pomegranate compote

Homemade egg liqueur 🌿 18% 4 cl 8.00

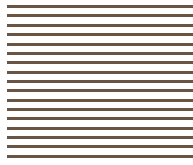


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Beverages



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Hot beverages

Coffee

Coffee, espresso, ristretto	4.90
Espresso macchiato	5.20
Double espresso	5.80
Cappuccino / milk coffee	5.50
Caffè latte, milk coffee with 2 espresso-shots	6.10
Latte macchiato	6.10
Caffè freddo, espresso with milk & ice	6.00
Affogato Mill'Feuille with yogurt ice cream & espresso-shot	7.50
Hot or cold chocolat or ovomaltine	5.00
Hot chocolate with whipped cream	5.80
Hot or cold milk	4.00

Tea

Fresh mint	5.90
Ginger-tea with lemon and honey	5.90
Tea from L'art du thé	4.80
mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	
Hot apple juice	5.10
Matcha Latte hot / cold	6.80
Homemade chai latte hot / cold	6.80
Homemade turmeric latte hot / cold	6.80

Our coffee beans, from the house brand Coffea, are fairtrade & organic.
For our drinks we only use organic milk & swiss organic oat drink from
the cooperative Gutsch.



Cold beverages

Water, juice & lemonade

Still or sparkling water from Lucerne	30 cl/50 cl	3.70/5.20
Coke, Switzerland	30 cl/50 cl	4.80/6.40
Apple juice / apple juice with soda	30 cl/50 cl	4.80/6.40
Homemade ice tea	30 cl/50 cl	4.80/6.40
Vivi coke zero	33 cl bottle	5.60
Lori's roasted mate coffeinated	33 cl bottle	5.60
Bitter lemon / tonic from J.GASCO	20 cl bottle	5.60
Lurisia chinotto	27.5 cl bottle	5.60
Fresh orange juice from Sluups	20 cl	6.10
Tomato juice	20 cl	5.10
Homemade soda	30 cl/50 cl	4.80/6.40
lemon / ginger / blood orange / cranberry-cherry / seasonal soda - all of the sodas we'll serve as spritzer		

Beer & cider

Einsiedler lager on tap	30 cl/50 cl	5.50/7.50
Luzerner beer on tap	30 cl/ 50cl	6.00/ 8.00
Shandy with lemonade or soda	30 cl/50 c	5.50/7.50
Shandy with homemade ginger soda	30 cl/50 c	5.50/7.50
Wheat beer, Lucerne	50 cl bottle	8.50
India pale ale, Lucerne	33 cl bottle	6.50
Chopfab bleifrei, alcohol-free pale ale, <0.5%	33 cl bottle	6.50
No Brainer, alcohol-free lager, <0.5%, Lucerne	33 cl bottle	7.00
Ramseier cider with alcohol	50 cl bottle	6.50
Season beer, Sutton, Dallenwil	33 cl bottle	7.80
Wiess „Kölsch“ Schluckspecht Lucerne	33 cl bottle	6.50



Aperitif

Ricard	45%	4 cl	8.00
Montanaro, Vermouth di Torino Bianco / Rosso	16%	4 cl	8.00
Campari	23%	4 cl	8.00
Cynar	16%	4 cl	8.00
Ramazotti	30%	4 cl	8.00
Aperol	11%	4 cl	8.00
+ Orange juice		10cl	2.50
+ Soda		10cl	1.50
Aperol Spritz / Veneto		20cl	10.50
White wine with soda or lemon soda		20cl	8.00
Rosé wine with soda or lemon soda		20cl	8.00

Spirits

Kühne Organic London Dry Gin, Weggis, Switzerland	43%	4 cl	10.00
Gin Modernist, Basel, Switzerland	44%	4 cl	12.00
RIVO Gin, Lago di Como, Switzerland	43%	4 cl	13.00
ROMM, Haldihof, Weggis, Switzerland	45%	4 cl	10.00
Rum Diplomatico	40%	4 cl	12.00
Hanz Vodka, Bern, Switzerland	40%	4 cl	10.00
Whisky Johnny Walker Red Label	40%	4 cl	10.00
Whisky Oban 14y	43%	4 cl	13.00
Whisky Two Ravens Switzerland	43%	4 cl	13.00
Whisky Nikka from the Barrel Japan	51%	4 cl	13.00
Whisky Vit Hund Sweden	46%	4 cl	13.00
Amaretto di Saronno	28%	4 cl	9.00
Baileys	17%	4 cl	9.00
Rebels, 0.0% Rum alternative, Zürich, Switzerland	0.0%	4 cl	7.50



Drinks

Seasonal drink	14.00
Hanz vodka or Kühne gin mixed with homemade seasonal soda	
Hibille Spritz, sweet or sour	14.00
Hibiscus & vanilla liqueur, prosecco, Lemon soda or soda & lime	
Pimmger	13.00
Pimm's No1, homemade ginger soda, orange & cucumber	
Port & Tonic	13.00
white port sandeman, tonic, lime & mint	
Rosso Orange	11.00
vermouth rosso, homemade blood orange soda & lime	
Cranberry Lillet	11.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
Rebelinger (alcohol-free)	9.50
Rebels, 0.0% Rum alternative, homemade ginger soda, orange & cucumber	
Cranberry-Passionfruit (alcohol-free)	8.00
Cranberry-cherry soda, passionfruit, lime, mint	

For our drinks we use extraordinary swiss spirits & liqueurs.
To bring our personal touch to it, we use homemade soda.



Digestive & liqueur

Grappa di Arneis, Marolo	42%	2 cl	8.50
Grappa di Moscato Après, Marolo	42%	2 cl	9.00
Grappa di Barolo, Marolo	50%	2 cl	12.50
Alte Birne, Haldihof (pear)	37%	2 cl	9.50
Alte Quitte, Haldihof (quince)	39%	2 cl	9.50
Alte Zwetschge, Haldihof (plum)	38%	2 cl	10.00
Parfait Amour Aquavitas, Haldihof	30%	2 cl	8.50
Fläscher Tresterbrand, Fam. Heinz Kunz	41%	2 cl	9.00
Röteli von Elisabeth Kunz aus Fläsch	41%	4 cl	9.80
Alpenluft, Swiss House Liqueur, Switzerland	21%	4 cl	7.50
Hibille, Tenoris, Zürich, Switzerland	21%	4 cl	9.50
Homemade egg liqueur 🍷	18%	4 cl	8.00



Wine by glass

Sparkling wine

		dl
Prosecco Spumante DOC Treviso		8.50
Glera, Veneto, Italy		

White wine

	Lilium Bianco di Merlot Ticino 	2021	8.30
	DOC, Vinattieri, Ticino, Switzerland		
	Tement Blanc „Kalk&Kreide“	2021	9.50
	Sauvignon Blanc, Weissburgunder, Welschriesling, Southern Styria		
	Verdejo, Val de Vid	2021	7.20
	Rueda, Spain		
	Altugnac, Terres Amoureuses	2019	8.00
	Chardonnay, Mauzac, Languedoc-Roussillon, France		
	iL Disperato Bianco delle Venezie IGT	2021	7.80
	Garganega, Venetien, Italy		



Rosé


dl

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South-France	2021	6.50
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Switzerland	2022	8.80

Red wine

Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir, Fläsch, Switzerland	2021	9.70
Merlot del Ticino „Al Giardinetto“ Merlot, Gialdi Vini, Ticino, Switzerland	2019	7.80



Barahonda Organic  Monastrell, Merlot Yecla DO, Spain	2020	7.60
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Fita de Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	8.00
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Cuvée Franz, Weingut Pöckl Merlot, Cabernet Sauvignon, Pinot Noir, Burgenland, Austria	2018	8.80
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Wine by the bottle 37.5 cl

White wine

Fl.

Chablis AC, Champs Royaux Chardonnay - William Fèvre, Bourgogne, France	37.5 cl	2020	39.00
Sancerre, Cuvée "Genèse" Sauvignon Blanc - Jean-Max Roger, Sancerre, France	37.5 cl	2019	43.00

Red wine

Brunello di Montalcino DOCG Sangiovese - Silvio Nardi, Tuscany, Italy	37.5 cl	2016	49.00
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Pannobile, Heinrich, quality wine Austria Zweigelt, Blaufränkisch Gernot Heinrich, Burgenland, Austria	37.5 cl	2018	45.00
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Vieux Télégraphe, Châteauneuf-du-Pape AC Grenache, Mourvèdre, Syrah, Cinsault, Clairette Domaine du Vieux Télégraphe, Côtes du Rhône, France	37.5 cl	2016	61.00
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Passion, Donatsch, Grisons AOC Pinot Noir - Dontasch, Malans, Switzerland	37.5 cl	2019	53.00
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Carato, Ticino DOC Merlot - Delea, Ticino, Switzerland	37.5 cl	2018	46.00
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Wine by the bottle 150 cl

Rotwein

Fl.

Camp du Rouss	150 cl	2019	130.00
Barbera d'Asti DOCG, Coppedè, Piedmont, Italy			

Wine by the bottle 75 cl


Sparkling wine

Fl.

Prosecco Spumante DOC Treviso	75 cl		59.00
Glera, Veneto, Italy			

Champagne Réserve Brut 1er Cru, Edouard Brun	75 cl		85.00
Pinot Noir, Chardonnay, Champagne, France			

White wine

Pinot Blanc, Brunner Weinmanufaktur  2021 55.00
Hitzkirch, Switzerland

Blanc de noir «Corbeau» 2021 46.00
Pinot Noir, Freienbach, Switzerland

Bio

Lilium Bianco di Merlot Ticino  2021 58.00
DOC, Vinattieri, Ticino, Switzerland

Grüner Veltliner, Bründlmayer 2021 52.00
house wine, Austria

Tement Blanc „Kalk&Kreide“ 2021 65.00
Sauvignon Blanc, Southern Styria

Altuganc, Terres Amoureuses 2019 56.00
Chardonnay, Mauzac, Languedoc-Roussillon, France

Aligoté Doré, Bouzeron, Olivier Chanzy 2019 55.00
Bourgogne, France

Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett 2018 64.00
Pfalz, Germany

Pomino Bianco DOC, Marchesi de Frescobaldi 2021 52.00
Chardonnay, Pinot Bianco, Tuscany, Italy

Arneis Roero DOCG, Bruno Giacosa 2021 67.00
Arneis, Piedmont, Italy

il Disperato Bianco delle Venezie IGT 2021 55.00
Garganega, Veneto, Italy

Verdejo, Val de Vid 2021 51.00
Rueda, Spain




Rosé

Coteaux du Pont du Gard, Domaine Chabrier 2021 45.00
Grenache, South of Franc

Fläscher Federweiss, Fam. Heinz Kunz 2022 61.00
Blauburgunder, Fläsch, Switzerland

Red wine

Pinot Merlot, Brunner Weinmanufaktur  2020 52.00
Hitzkirch, Switzerland

Fläscher Pinot Noir, Family Hansruedi Adank 2021 70.00
Pinot Noir, Fläsch, Switzerland

Sottorocchia Tenuta San Giorgio 2020 63.00
Cabernet Franc, Merlot
Ticino, Switzerland

Merlot del Ticino „Al Giardinetto“ 2019 60.00
Merlot, Gialdi Vini, Ticino, Switzerland

Fläscher Pinot Noir, Family Heinz Kunz 2019 68.00
Pinot Noir, Fläsch, Switzerland

Le Rouge Amour, Cave Berthaudin 2021 45.00
Gamay, La Côte, Switzerland

Cuvée Franz, Weingut Pöckl 2018 63.00
Merlot, Cabernet Sauvignon, Pinot Noir,
Burgenland, Austria

The Wine Cuvée Rot, Erich Scheiblhofer 2020 55.00
Zweigelt, Merlot, Cabernet Sauvignon
Burgenland, Austria



JT Rouge, Château de Nages 2017 58.00
Syrah, Mourvèdre



Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie, Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2020	83.00
Château Bernadotte, Haut-Médoc AC Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Bordeaux, France	2015	63.00
Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France	2012	96.00
Château Phélan-Ségur Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, St-Estèphe, Bordeaux, France	2010	119.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy	2020	59.00
Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy	2018	56.00
Camp du Rouss Barbera d'Asti DOCG, Coppo, Piedmont, Italy	2019	65.00
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy	2018	56.00
Barbera d'Alba MonBirone DOC Piedmont, Italy	2018	72.00
Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon, Tuscany, Italy	2020	63.00
Azienda Petra, Quercegobbe Merlot, Tuscany, Italy	2010	86.00



	Barbera Passito Appassimento Barbera, Cantine San Silvestro, Piedmont, Italy	2020	48.00
Bio	Chianti Riserva Le Baròncole DOCG Sangiovese, Canaiolo, Tuscany, Italy	2019	74.00
	I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Tuscany, Italy	2017	98.00
Bio	Barahonda Organic 🌿 Monastrell, Merlot, Yecla DO, Spain	2020	51.00
	Aalto, Aalto Bodega Tempranillo, Ribera del Duero, Spain	2019	97.00
	Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain	2018	49.00
	Baigorri Reserva Tempranillo, Rioja DOCa, Spain	2013	73.00
	Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2018	67.00
	Fita da Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	56.00



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